



Conseil Européen des Confréries Oenogastronomiques
Consiglio Europeo di Confraternite Enogastronomiche
Consejo Europeo de Cofradías Enogastronómicas
Conselho Europeu de Confrarias Enogastronómicas
European Oenogastronomic Brotherhoods Council
Ευρωπαϊκό Συμβούλιο Αδελφοτήτων Γαστρονομίας & Οινολογίας
Euroopa Vennaskondade Õnogastronomia Nõukogu
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Europäischer Rat der Wein- und Gastronomie-Bruderschaften

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XI EUROPEAN
CONGRESS OF
OENOAGASTRONOMIC
BROTHERHOODS
JUNE 28-30TH, 2013
PÉCS, HUNGARY

HUNGARICUMS
*in the European
gastronomy and
wine culture*



PÉCS
A KULTÚRA
VÁROSA



MAGYAR HÖLGYEK
GASZTRONÓMIAI ÉS
BORRENDEJE



MAGYARORSZÁG
HUNGARY

www.ceuco.com

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CEUCO

C/ Carlos Dinnbier, 13 puerta 6 - 46015 Valencia – Spain

Telf. +34 629693386 – Fax: +34 963480709

ceuco@ceuco.com

General Secretary – Italy

Mr. Antonio Roccon: +39 338 52 36 586

Organizer Committee/Congress Secretary

President-Mrs Ibolya Háber- Vice-President CEUCO for
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Vice-President-Márta Hasenauer

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June 28-29-30th, 2013 – Pécs, Hungary
HUNGARICUMS
In the European gastronomy and wine culture

PROGRAM

Day	Timetable	Agenda
28th June (Friday)	10:00-17:00	Trip from the hotels to the wine region of Villány. Visiting the cellars of the wineries owning the Aurum award, wine tasting and lunch. Wine tasting in the open cellars of the historical cellar line. Bus transfer back to the hotels. (optional program)– 59 euros/person
	20:00	Welcoming the participants
	20:30	Welcome dinner (optional) – 30 euros/person
	23:00	Free time in Pécs

Day	Timetable	Agenda
29th June (Saturday)	09:00-09:45	Congress in Kodály Center, Pécs Registration of the participants
	10:00-10:05	Congress opening HUNGARICUMS In the European gastronomy and wine culture
	10:05-11:40	Welcome from the organization authorities and the president of CEUCO and the Organizer Committee. Presentations
	11:40-12:00	Coffee Break
	12:00-13:45	Ceremony of AURUM awards 2013
	13:45	End of the first part of the congress
	14:00	European Convivium – lunch with products offered by the brotherhoods and Quality Food Product Exhibition
	17:00	Free time
20:30	Gala dinner	

Day	Timetable	Agenda
30th June (Sunday)	10:20	Meeting on the main square (Széchenyi square) of Pécs. Walk to the cathedral.
	11:00	Mass in the cathedral in Latin language.
	12:15	Parade of the Brotherhoods from the Dom square back to the main square.
	12:45	Group photo
	13:00	Closing Lunch (optional) – 30 euros/person
	15:00	End of the congress

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ACCOMMODATION AND REGISTRATION TO THE CONGRESS

(Deadline: 15th May 2013)

After this deadline subject to availability

Registration Fee

	CEUCO Brotherhoods	
Until 15 th May After 15 th May	90 euros 120 euros	Includes: Participation in all the activities of the Congress on 28 th , 29 th , 30 th of June Portfolio, Gala dinner of 29th
	Brotherhoods NOT members of CEUCO (Subject to availability by CEUCO)	
Until 15 th May After 15 th May	110 euros 130 euros	Includes: Participation in all the activities of the Congress on 28 th , 29 th , 30 th of June Portfolio, Gala dinner of 29th

The payment should be done within the period given

EXTRA: Exhibition, Promotion, Taste and Sale of Products on the 28th, 29th and 30th of June (Subject to availability by CEUCO)	
The Brotherhoods or Associations of CEUCO can exhibit their products and gastronomy free of charge for the promotion, taste and sale.	
Enterprises can participate in the congress presented by the Brotherhoods of CEUCO for the promotion and sale of products with a cost (apart from the registration per person) of 110 euros before May 15 th and of 130 euros after May 15 th 2013. (Subject to availability by CEUCO)	
Until 15 th May After 15 th May	110 euros 130 euros

Address to send the products:

Kodály Központ
7622 Pécs Breuer Marcell Sétány 4 - Hungary

PRODUCTS WILL BE RECEIVED FROM 25th JUNE 2013

Please confirm the reception of the products with the Congress Secretary

Fax: +36 72 518 868, e-mail: ceuco2013@magyarborholgyek.hu

Contact persons:

English: Nikolett Háber - Phone: +36-30-203-8599

Csilla Kele - Phone: +36-30-755-4044

French: Máira Husz - Phone: +36-30-500-2695

German: Anikó Mátyás - Phone: +36-20-312-5021

Magdolna Decleva - Phone: +36-30-226-9322

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ACCOMMODATION

Note:

- Congress admission fee is **NOT** included. It must be added to these prices.
- Prices given are per **ROOM** and board specified.

Bed & Breakfast	Room	*	1 night
HOTEL ***Palatinus City Centre	Economy room single use	26	60 euros
HOTEL ***Palatinus City Centre	Economy room double use		69 euros
HOTEL ***Palatinus City Centre	Standard room with balcony single use	14	76 euros
HOTEL ***Palatinus City Centre	Standard room with balcony double use		86 euros
HOTEL ****Palatinus City Centre	Standard room single use	35	76 euros
HOTEL ****Palatinus City Centre	Standard room double use		86 euros
HOTEL ****Palatinus City Centre	Superior room single use	10	86 euros
HOTEL ****Palatinus City Centre	Superior room double use		98 euros
<i>The guest could use the sauna in Hotel Palatinus free.</i>			
Bed & Breakfast	Room		1 night
HOTEL ****CORSO	Standard room single use	3	76 euros
HOTEL ****CORSO	Standard double room single use	7	76 euros
HOTEL ****CORSO	Standard double room for double use		86 euros
HOTEL ****CORSO	Superior double room single use	32	86 euros
HOTEL ****CORSO	Superior double room double use		98 euros
HOTEL ****CORSO	Disabled double room single use	2	76 euros
HOTEL ****CORSO	Disabled double room double use		86 euros
HOTEL ****CORSO	Deluxe double room single use	4	108 euros
HOTEL ****CORSO	Deluxe double room double use		118 euros
HOTEL ****CORSO	Suite single use	2	124 euros
HOTEL ****CORSO	Suite double use		136 euros
Bed & Breakfast	Room		1 night
HOTEL ***ARKÁDIA	Double room single use	15	76 euro
HOTEL ***ARKÁDIA	Double room double use		86 euro
Bed & Breakfast	Room		1 night
HOTEL ****MILLENNIUM	Double room single use	35	94 euro
HOTEL ****MILLENNIUM	Double room double use		108 euro
<i>The guest could use the sauna and the swimming pool in Hotel Millennium free.</i>			
Bed & Breakfast	Room		1 night
HOTEL **ARANYHAJÓ	Double room single use	11	44 euros
HOTEL **ARANYHAJÓ	Double room double use		57 euros
Bed & Breakfast	Room		1 night
HOTEL ***PÁTRIA	Standard room single use	75	60 euros
HOTEL ***PÁTRIA	Standard room double use		69 euros

* Number of available rooms

We can guarantee these hotel prices before May 15th, 2013. Hotel booking after this date will be 10% more expensive.

General conditions for the accommodation: To keep a correct organization, booking the days of the Congress are due in the Congress Secretary. Any other method do not made by the Congress Secretary will lead to an extra charge of 60 euros / person.

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Make the acquaintance with the 2000 years old Pécs, the Cultural Capital of Europe in 2010, the Hungarian countryside and wine regions with their famous wines, enjoy Hungarian hospitality.

OPTIONAL PROGRAM

**24/06/2013 Monday The Mediterranean Pécs and the renewed ancient cellars
Minimal number of participants: 20**



- 11:00 Meeting at Széchenyi square
- 11:15 Visiting the cellars of the bishop of Pécs, tasting of regional wines
- 13:00 Lunch in a city restaurant
- 14:30 Sight-seeing by bus
- 16:00 Wine tasting in the Somogyi winery
- 18:00 Facultative programs in the city

The price of the programmes including wine tasting, lunch, a travel guide and the travelling:
41 Euros

The **winery of the bishop** can be found within the territory of the bishopric of Pécs, which was founded by the first king of Hungary, Saint Stephan, in 1009. The building was built in the 18th century by the bishop, Ferenc Nesseladore. Since the secularisation after the 2nd World War, the winery does not have its own vineyard and therefore buys the grapes from some South-West Hungarian vineyards, but they do the processing and the fermentation themselves. Since the winery serves the bishop, the wines produced are mostly used at masses and are made most naturally without any additives. One part of the cellar is the museum display, where one can see the old tools used in winemaking. www.puspokipince.hu

A very popular Hungarian hiking destination is the Misina, in Mecsek, with its TV tower that is 191 metres tall. If you go back to the Southern part of the Mecsek hills, the "Havi hegy", you will see the most beautiful sight of **Pécs** in this wonderful area of the city. The hill was formed in the Neogene period of the Miocene epoch according to the geologic time scale, and is made up of Sarmata chalk. It has acquired a new and gorgeous form within the 2010 Pécs European Capital of Culture project.

Within a five-minute walk from Széchenyi square, over the tunnel, there is the **Somogyi family's** uniquely designed **wine-cellar**, which is part of the famous, old cellar-system of Pécs. Its renewal was done according to the plans of Ybl- and Kossuth-prize winning architect, Zoltán Bachman. In front of the winery, visitors are 'welcomed' by the statue-system constructed by Sándor Rétfalvi, a sculptor from Pécs. The cellar, which has a unique interior design, offers many wines produced at the family's vineyards in Pécs and Villány. The aging is done in the cellar and the several thousands of bottles create an interesting light-effect in there. www.somogyipince.hu

Facultative programs in the city in the evening.

www.ceuco.com

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OPTIONAL PROGRAM

25/06/2013 Tuesday Science, tradition, recreation Minimal number of participants: 20



- 10:00 Travelling from the hotels to the Viticulture and Winemaking Research Institute of Pécs, taking a visit in the facility and wine tasting
12:30 A journey to the Danube-Dráva National Park
13:15 Lunch at the Gáti ranch, in Matty
15:30 Leaving to Harkány, visiting the oldest thermal bath of Hungary
18:30 Travelling back to Pécs
19:00 Facultative program

The price of the program including travelling, wine tasting, lunch and admission to the bath: **48 Euros**

Pécs has been the economic and intellectual centre of the Transdanubian area for the last two thousand years with its culture and winemaking traditions. On the grounds of the several hundred-year parochial property and winery, the **Viticulture and Winemaking Research Institute** was founded in 1950, which was appointed to educate, get researches done and to provide consulting. There are over 1700 types of grapes in the facility's collection that was set up in 1952, and it has become the most valuable collection in the Carpathian Basin and is also registered in the *World's Grape-types Catalogue*. The genome is constantly widening and the researches into genetics and sublimation are aiming at creating new values. The facility has 26 state accredited and 17 accredited-to-be types and clones so far.

www.szbki-pecs.hu

In the Danube-Dráva National Park, next to Lake Matty, you can familiarize yourself with the romantic spirit of the Hungarian rural area at the **Gáti ranch**. You can take a look into the interesting world of the countryside, and become a part of it for the time being. You can experience the old Hungarian traditions and music, and the way animals are kept and looked after. (Optionally, you can ride a horse as well)

www.gatitanya.com

The water of Harkány is the gift of nature. The unique **Harkány Thermal Bath** is famous in Europe with its 200 year history. With its excellent quality water it is a great place to relax, unwind and refresh yourself. (Optionally you can use any of their recreational services. Please, inform us if you would prefer to do so, when registering.)

www.harkanyfurdo.hu

www.ceuco.com

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OPTIONAL PROGRAM

26/06/2013 Wednesday

The programme you should not miss

Minimal number of people: 20



- 07.15 Leaving to Tata to see the wine region of Neszmély
- 10:00 Crossing the Lake Balaton by ferry
- 10:30 Relaxing in Balatonfüred
- 13:00 Reception and lunch at Hotel Gottwald in Tata
- 15:00 Sight-seeing in Tata
- 16:00 Leaving the castle of Tata to see the wine region of Neszmély
- 16:15 Wine show by the Hilltop winery, visiting wine cellars in Dunaszentmiklós
- 19:00 Traditional Hungarian dinner and music at the Gottwald wine cellar, tasting regional wines
- 22:00 Leaving for Pécs

The price of the programme including travelling, wine tasting, lunch and dinner: **89 Euros**

Sándor Gottwald, a gastronomically figure, who had won the **Aurum prize** in 2012 and was the “Catering Host of the Year” in Hungary in 2005, will be hosting our programme. He will guarantee that the hospitality and catering are at the highest level, even for people who are used to gourmet standards.

Hotel Gottwald can be found on the South-West bank of the Old Lake of Tata, within a beautiful forest area. We will meet our host there, who will treat us to some drinks and a three course lunch.

Tata is the city of water. In the middle of the village is the Old Lake and the castle of Tata on its shore. Next to the castle you can find the Eszterházy palace. Within the 220 year-old park next to Lake Cseke, in the green sphere of the city you can find one of the most famous sports facilities of Hungary, the Tata fitness camp, which is used mainly by sportsmen training for the Olympics.

The **wine region of Neszmély** has its roots in a several hundred-year heritage of winemaking, a result of the unique microclimate of the area; and is situated in between Vértes, Gerecse and the Danube. The most famous wine producer of the region is the **Hilltop winery** and its head winemaker Kamocsay Ákos, who was awarded Winemaker of the Year in Great Britain, in 1997, and in Hungary as well, in 1999. The lovers of wine are moved by the grape-tasting, fruity, luscious and rich-scented wines, which will be served to us. From where the wine tasting takes place, you have the view of the widest area of the Danube in Hungary. Afterwards we will have the opportunity to view the ‘secret treasures’, the so far inaccessible private cellar, the Nusscrom.

As a conclusion to the daily programme we will have a traditional Hungarian dinner, with wines from the Neszmély region and “**pálinka**” (Schnapps) at the Gottwald cellar, where music will be performed by Ricsi, who plays the accordion. You will receive a bottle of wine at the end of the night as a gift from Mr. Gottwald. You should not miss it!

www.gottwald.hu, www.hilltop.hu

www.ceuco.com

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OPTIONAL PROGRAM

27/06/2013 Thursday

Our cultural heritage

Minimal number of people: 20



- 10:00 Travelling to the Zsolnay Quarter of Pécs
11:45 Travelling back to the city centre
12:00 Sight-seeing in the city centre, visiting famous places
13:30 Lunch at the Aranykacsa restaurant
14:30 Leaving to Mozsgó, to the Ebner winery
15:30 Introducing the vineyard, wine tasting
18:30 Arriving at the hotels, facultative programme in the evening

The price for the program including travelling, tickets, wine tasting and lunch: **59 Euros**

The **Zsolnay Cultural Quarter** was the biggest investment of the Pécs2010 European Capital of Culture project. With the help of this financial investment the five hectare area of the porcelain manufacture was revitalized. The quarter's most important arts & crafts collections are: the Gyugyi-collection that includes the most impressive pieces created in Zsolnay's golden age; the mausoleum, the tomb of the family, which throws light on the secrets of eosin, the world famous enamel.

Close to the bishopric of Pécs you can find the Old Christian Burial Chambers, the **Cella Septichora**, which is part of the UNESCO world heritage; and **Tivadar Csontváry Kosztka**, a famous Hungarian **painter's** extensive exhibition of works.

Following cultural pleasures the guests might enjoy gastronomically ones. **Tamás Háber**, the **Aurum-prize** winning **restaurateur character** will be waiting for us in his Aranykacsa (Golden Duck) restaurant, which is one of the historical restaurants in the centre of Pécs.

Andreas Ebner fell in love with the **winemaking area of Mozsgó**, which is close to the heroic town Szigetvár, and was used for wine producing already in Roman times. Now he owns the hill himself, the land that used to be church property. The atmosphere of the cellar was inherited: rustic and traditional, so the rest of the property was constructed in the same style to create a magnificent atmosphere. Mr. Ebner enchants us with his silky wines.

www.ebnerpince.hu , www.zsn.hu

www.ceuco.com

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OPTIONAL PROGRAM

28/06/2013 Friday

A trip to the wine region of Villány - Welcome dinner



10:00 Travelling to Villány

10:45 Visiting the wine cellars of the Aurum-prize winning winemakers: József Bock and Tamás Günzer and winetasting

13:00 Lunch at the winery

14:00 Open cellars in Villány

16:00 Travelling back to the hotel

The price of the program including travelling, lunch and wine tasting: **59 Euros**

17:00 Facultative program

20:30 Welcome dinner

The price of the program: **30 Euros**

The wine region of Villány is the most South of all wine regions in Hungary. It is known for its fiery red wines and the modern technology in wine producing. The secret of these exquisite wines lies in the geographical advantages and professional knowledge. They are one of the most popular and best quality wines in Hungary. So far six winemakers from Villány were awarded the "Winemaker of the Year" or the "Winery of the Year" title.

József Bock is a key figure of the first oenologist generation of Villány. There is no Hungarian lover of wine who has not heard his name. To honour his work he was awarded "Winemaker of the Year" in 1997 and got his Aurum-prize in 2011 as well. He now owns 75 hectares of land and produces wine with the latest technology available. His underground cellar-system is very unique.

Tamás Günzer is a very important figure from the young generation, who has already become a respected winemaker. He started off with a 0.3 hectare vineyard and now owns 45 hectares. He started to develop his new winery last year. His success is proven by the 2012 Aurum-prize and the fact that his 2008 Mátyás cuvee was chosen "the ladies' wine" by our members in 2012.

Both winery uses world-standard technology and produces amazing quality wine, which we will experience when visiting their wine cellars and tasting their wines.

After lunch we will get a chance to taste other wines of Villány in the historical street of **open cellars**.

The official opening of the Congress will take place in the city centre and will be followed by a memorable opening ceremony.

www.bock.hu, www.borpincszet.hu

www.ceuco.com

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CEUCO

C/ Carlos Dinnbier, 13 puerta 6 - 46015 Valencia – Spain

Telf. +34 629693386 – Fax: +34 963480709

ceuco@ceuco.com

General Secretary – Italy

Mr. Antonio Roccon: +39 338 52 36 586

Organizer Committee/Congress Secretary

President-Mrs Ibolya Háber- Vice-President CEUCO for Hungary

Vice-President-Márta Hasenauer

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Conseil Européen des Confréries Oenogastronomiques
 Consiglio Europeo di Confraternite Enogastronomiche
 Consejo Europeo de Cofradías Enogastronómicas
 Conselho Europeu de Confrarias Enogastronómicas
 European Oenogastronomic Brotherhoods Council
 Ευρωπαϊκό Συμβούλιο Αδελφότητων Γαστρονομίας & Οινολογίας
 Euroopa Vennaskondade Önogastronomia Nõukogu
 Európai Bor és Gasztronómiai Egyesületek Szövetsége
 Europäischer Rat der Wein- und Gastronomie-Bruderschaften

XI EUROPEAN CONGRESS OF OENOAGSTRONOMIC BROTHERHOODS
June 28-29-30th, 2013 – Pécs, Hungary

Registration Form – Accommodation request and Tours
 Send by fax: +36 72 518 868 and e-mail to: ceuco2013@magyarborholgyek.hu

Country			
Brotherhood / Association			
MEMBER OF CEUCO <input type="checkbox"/> YES <input type="checkbox"/> NO (INDISPENSABLE INFORMATION) Brotherhoods not members of CEUCO – (Subject to availability by CEUCO)			
Surname		Name	
Address			
Zip Code		City	
Telephone		Mobile	
Fax		E-mail	
Product presented to promote and taste in the exhibition of 29.06.2013			
Products	Product exhibition days: June 28-29-30th <input type="checkbox"/> YES <input type="checkbox"/> NO		
Cooking is needed? <input type="checkbox"/> yes <input type="checkbox"/> no		Refrigerator? <input type="checkbox"/> yes <input type="checkbox"/> no	

Accommodation and Tour-packages

Arrival date	/	/2013	Departure date	/	/2013	Number of persons	
Accommodation	Number of rooms		Room	Number of rooms		Hotel Name	
Room	Single use	Double use		Single use	Double use		
Standard r. with balcony			Economy r.				
Disabled room			Standard r.				
Deluxe room			Superior r.				
Suite room			Double room				

Tour packages - Optional programme	X	Number of persons
Monday 24 th June - The Mediterranean Pécs and the renewed ancient		41 euros
Tuesday 25 th June - Science, tradition, recreation		48 euros
Wednesday 26 th June - The programme you should not miss		89 euros
Thursday 27 th June - Our cultural heritage		59 euros
Friday 28 th June - A trip to the wine region of Villány		59 euros
Friday 28 th June – WELCOME DINNER		30 euros
Sunday 30 th June – CLOSING LUNCH		30 euros

Inscriptions	€	Hotels	€	Welcome dinner, Tour packages and Closing Lunch	€
Transfer to Airport - Number of persons ()			€	Total	€

Booking deadline: **MAY 15th, 2013**
 Requests will be confirmed after being paid

Place and date:..... Signature:.....

What is not specified in the program will be object of budget in the moment of the inscription.

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Europäischer Rat der Wein- und Gastronomie-Bruderschaften

Note: The hotel rooms will be booked in the order of the incoming registrations.

Further details concerning the hotels:

Hotel	From main square	From location of the Congress	Hotel	From main square	From location of the Congress
Palatinus	1 minute	15 minutes	Corso	10 minutes	5 minutes
Árkádia	1 minute	15 minutes	Milleneum*	5 minutes	15 minutes
Aranyhajó	1 minute	15 minutes	Pátria	10 minutes	25 minutes

* With panorama view

Parking facilities for our guests arriving by bus: bus parking place of Hotel Pátria – 3 000 HUF / day.
The parking place of 'Kodály Congress Center', the 'Center of Knowledge' and the Hotel Corso is free of charge.

TRANSFER TO PÉCS FROM AND TO THE AIRPORT (OPTIONAL)

The airport shuttle to the hotels in Pécs and back to the airport costs **47 euros**. The minimum group size for one tour is 20 people. The bus transfers will be adjusted to the CEUCO programs.

TRANSFER REQUEST FROM/TO THE AIRPORT – PÉCS YES NO

NUMBER OF PEOPLE _____ go and return

Arrival date: ____/____/2013

Arrival timetable: ____:____

Departure date: ____/____ 2013

Departure timetable: ____:____

FORM OF PAYMENT (BANK TRANSFER)

IMPORTANT: Send a copy of the bank transfer by fax or e-mail to the Congress Secretary, including the people and the name of the corresponding Brotherhood.

Bank info

Bank account owner:
Magyar Hölgyek Gasztronómiai és Borrendje
7621 Pécs Teréz u. 4
Magyarország

Bank account number:
Szigetvári Takarékszövetkezet
50800111-58110892
IBAN: HU26 5080-0111-5811-0892-0000-0000
SWIFT/BIC-TAKBHUHB

FORM OF PAYMENT (CREDIT CARD)

I authorize you to debit to my credit card; the sum of € _____, representing the inscription fee for _____ persons to the Congress (including inscription, hotel, optional tours, etc. selected). Total: € _____

Please check one of the following cards: **VISA** **MASTERCARD**

Credit Card Number: _____ Expiration date: ____/____/____

(For security reasons, please send this authorization and your credit card number, along with the registration form exclusively by fax to: **+36 72 518 868**).

Place and date _____

Signature _____

www.ceuco.com

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